

CORRECTIVE ACTION REPORT

REF # 21

1) POLO GRILL RESTAURANT - THE WAIT STATIONS WERE DIFFICULT TO CLEAN FEATURES DUE TO CHIPPING FORMICA

CORRECTIVE ACTION TAKEN:

ALL NEW WAIT STATIONS HAVE BEEN ORDERED AND WILL REPLACE THE EXITING ONES AS SOON AS THE VESSEL ARRIVES IN EUROPE.

2) TERRACE CAFÉ GALLEY - LOOSE SEALANT WAS NOTED WITHIN THE HOOD OVER THE RANGE AND FRYER.

CORRECTIVE ACTION TAKEN

A NEW SEALANT HAS BEEN PLACED IN THE DEFECTIVE AREAS IN ORDER TO MAKE THESE AREAS EASILY CLEANABLE AND MEET USPH STANDARDS.

5) MAIN GALLEY - LOOSE PEELING SEALANT AND OPEN SEAMS WERE NOTED ON THE BULKHEADS AND IN THE VENTILATION HOODS.

CORRECTIVE ACTION TAKEN

THIS IS AN ONGOING MAINTENANCE TASK AND WE WILL ENSURE THAT ALL PERSONNEL KEEP UP THE MAINTENANCE OF SUCH AREAS IN ORDER TO MEET THE ENTIRE USPH REQUIREMENT.

REF # 20

4) MAIN GALLEY-POT WASH - THE CUTTING BOARDS WERE PITTED AND SCRATCHED

CORRECTIVE ACTION TAKEN:

AN ORDER HAS BEEN PLACED FOR NEW ONES.

REF # 22

6) MAIN GALLEY- WARE WASHER - THREE OUT OF THE FOUR SPRAY NOZZLES ON THE FINAL RINSE ARM WERE CLOGGED.

CORRECTIVE ACTION TAKEN:

A NEW PROCEDURE HAS BEEN IMPLEMENTED AMONG THE PERSONNEL WORKING IN THIS AREA. PRIOR TO EVERY LOAD THEY HAVE BEEN INSTRUCTED TO ENSURE THAT ALL NOZZLES FOR EACH CYCLE ARE NOT CLOGGED AND THEN THIS INFORMATION SHOULD BE LOGGED.

12) MAIN GALLEY-POT WASH - MORE SPACE SHOULD BE PROVIDED TO ACCOMMODATE STORAGE OF SOILED POTS TO PREVENT STORAGE OF SOILED POTS TO PREVENT STORAGE IN PROHIBITED.

CORRECTIVE ACTION TAKEN:

MANAGEMENT WILL FIND A SOLUTION TO THIS DISCREPANCY TO AVOID MIXING OF CLEAN AND SOILED POTS.

REF # 24

7) MAIN GALLEY-WARE WASHER - THREE OUT OF FOUR SPRAY NOZZLES ON THE FINAL RINSE ARM WERE NOT OPERATIONAL EVEN THOUGH THE TEMPERATURE WAS NOT SUFFICIENT TO ENSURE THAT EVERY DISH WAS BEING SANITIZED.

CORRECTIVE ACTION TAKEN:

A SPECIAL PROCEDURE HAS BEEN IMPLEMENTED TO ENSURE THAT PERSONNEL INVOLVED ARE CHECKING THE NOZZLES PRIOR TO THE COMMENCEMENT OF EACH CYCLE AND THEN RECORDING THE RESULTS.

REF# 28

8) MAIN GALLEY-BAKERY - ENSURE THAT THE DOUGH ROLLER BELTS ARE ALLOWED TO AIR DRY BETWEEN THE METAL SUPPORT AND THE NON-FOOD CONTACT SURFACE OF THE BELT.

CORRECTIVE ACTION TAKEN:

A CUSTOM PVC LIFTING DEVICE WILL BE FABRICATED TO ALLOW DRY AIR BETWEEN METAL SUPPORT AND THE NON-FOOD SURFACE.

REF # 33

9) MAIN GALLEY - THE DECKS HAD SOME MISSING GROUT BETWEEN THE TILES MAKING CLEANING DIFFICULT.

CORRECTIVE ACTION TAKEN:

THIS IS ONGOING SHIP'S MAINTENANCE AND MANAGEMENT WILL FOLLOW-UP PERIODICALLY TO PREVENT FUTURE SIMILAR INCIDENCE.

REF # 19

10) MAIN GALLEY-SOUP STATION - SOILED POTS WERE STORED NEXT TO THE SOUP KETTLE DUE TO A BACKUP AT THE POT-WASH STATION.

CORRECTIVE ACTION TAKEN:

SHIP'S MANAGEMENT WILL FIND A SOLUTION TO AVOID A SIMILAR FINDING IN THE FUTURE.